

ARTISAN CUISINE

HOSPITALITY BOX BUFFET, ROUNDS

24TH MAY, 31ST MAY & 7TH JUNE

All restaurant meals must be preordered at the time of ticket purchase.  
All vegetation options could be made vegan – must be specified at checkout.  
For allergen information, please ask a member of staff.



STARTERS

HAM HOCK

WITH SOURDOUGH & CHUNKY PICCALILLI

or

SMOKED SALMON GRAVADLAX,

PICKLED FENNEL & CHILLI SALAD (DF, GF)

or

CLASSIC CEASAR SALAD

(V, GF, DF, VG)

MAINS

BEEF SLIDERS

IN FRESHLY BAKED BRIOCHE BUN FINISHED WITH BABY GEM LETTUCE, RED  
ONION CHUTNEY & TRUFFLE AIOLI

or

COD LOIN

WITH SAMPHIRE SOUBISE SAUCE & CAVOLO NERO CRISP (GF)

or

WILD MUSHROOM LOADED MACARONI CHEESE

& CRISPY ONIONS

(V) VEGAN OPTION AVAILABLE

DESSERTS

SHOT GLASS MINI MASCARPONE COFFEE MOUSSE

& SPECULOOS CRUMBLE

or

CHOCOLATE SALTED CARAMEL

TOPPED WITH PROFITEROLES

or

VEGAN VANILLA CHEESECAKE

WITH SICILIAN LEMON GLAZE (DF, V, VG)

HOSPITALITY BOX BUFFET, FINALS

14TH JUNE

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STARTERS

CHARCUTERIE BOARD

SALAMI, PROSCIUTTO, BRESAOLA, SOPPRESSATA, CORNICHONS, MICRO HERBS,  
RUSTIC BREADS

or

GIN & TONIC CURED SALMON

GREEN HERB EMULSION, RADICCHIO, RED AMARANTH (GF, DF)

or

POACHED PEAR

CHICORY, MICRO SALAD, WALNUT & WHIPPED VIOLIFE (VG, V, DF)

MAINS

18-HOUR SLOW COOKED BRISKET

ROASTED ROOT VEGETABLES

or

DUCK BREAST

SQUASH PUREE, NERO CRISP, CHERRY GLAZE (GF)

or

PAN SEARED TUNA STEAK HOT NICOISE

FINE BEANS, VINE TOMATOES, OLIVES, QUAIL EGG, PEASHOOTS (GF)

or

HARISSA SPICED POLENTA LOAF

WILTED SPINACH, SALSA VERDE SAUCE (DF, VG)

DESSERTS

TIRAMISU

MASCARPONE, COFFEE LIQUEUR, CHERRY LIQUEUR, RUM & CARAMEL

or

VEGAN RASPBERRY MOUSSE

RASPBERRY MOUSSE WITH RASPBERRIES, COCONUT MILK CREAM & RASPBERRY  
PUREE (VG, V, DF)

or

CHOCOLATE CARAMEL

LAYER CARAMEL CHOCOLATE MOUSSE ON CRISP BISCUIT & SPONGE

EMPRESS RESTAURANT, ROUNDS

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STARTERS

BRIXWORTH PATE

WITH RED ONION CHUTNEY, MICRO SALAD MELBA  
TOAST

or

PULLED & PRESSED HAM HOCK

CHUNKY PICCALILLI, MICRO LEAF

or

HERITAGE TOMATOES

AND MOZZARELLA, TORN BASIL AND BALSAMIC  
GLAZE

(V) VEGAN OPTION AVAILABLE – MUST BE SPCIFIED  
AT CHECKOUT

MAINS

FRESHLY MADE 6OZ STEAK BURGER

BRIOCHE BUN, MONTEREY JACK CHEESE, TRUFFLE  
AIOLI, TOMATO, BABY GEM LETTUCE, TRIPLE  
COOKED CHIPS, SPECIALTY KETCHUP, BEER  
BATTERED ONION RINGS, ARTISAN SLAW

or

HANDMADE CHICKEN AND LEEK PIE

CREAMY MASHED POTATO, SEASONAL  
VEGETABLES, RED WINE GRAVY

or

GNOCCHI

SPINACH, OLIVES, SUN BLUSHED TOMATOES,  
PESTO DRESSING, ALL TOPPED WITH A ROCKET  
AND PARMESAN SALAD

(V) VEGAN OPTION AVAILABLE – MUST BE SPCIFIED  
AT CHECKOUT

or

PAN ROASTED CHICKEN SUPREME

IN A MUSHROOM SAUCE WITH CREAMY MASH  
POTATO, BABY CARROTS AND TENDER STEM  
BROCCOLI

DESSERTS

MANGO & PASSION FRUIT CHEESECAKE

WITH FRUIT SALSA, MERINGUE PIECES

(V) VEGAN OPTION AVAILABLE – MUST BE SPCIFIED  
AT CHECKOUT

or

ALL ABOUT CHOCOLATE:

MILK CHOCOLATE MOUSSE, CHOCOLATE PAINT,  
SIGNATURE GOLDEN CHOCOLATE BROWNIE,  
VANILLA WHIPPED MASCARPONE, CHOCOLATE  
TUILLE, AND A RASPBERRY SAUCE

(V) VEGAN OPTION AVAILABLE – MUST BE SPCIFIED  
AT CHECKOUT

CHILDREN'S MENU (UNDER 12 YEARS)

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STARTERS

CHEESY GARLIC BREAD

(V)

or

VEGETABLE STICKS & MAYONNAISE DIP

(GF, DF, V, VG)

MAINS

FISH FINGERS & CHIPS

or

SAUSAGE & MASHED POTATO

or

CHICKEN NUGGETS, CHIPS & BEANS

or

MAC & CHEESE WITH VEGETABLES

(V)

DESSERTS

CHOCALATE BROWNIE & ICE CREAM

or

ICE CREAM 3 SCOOPS

(V) VANILLA, CHOCOLATE, STRAWBERRY

EMPRESS RESTAURANT MENU, FINALS

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STARTERS

GIN CURED SALMON

PICKLED CUCUMBER, RADICCHIO, LEMON DILL GEL  
(GF, DF)

or

CHICKEN & LEEK TERRINE

TOMATO GEL, SWEET TOMATO PICKLE, CIABATTA  
CROSTINI, PEA SHOOT

or

TEXTURES OF BEETROOT

MICRO HERB SALAD, CANDIED WALNUTS (GF, DF,  
VG, V)

MAINS

ROSEMARY ROASTED RUMP OF LAMB

FONDANT POTATOES, BABY CARROTS, KALE,  
REDCURRANT JUS

or

PESTO MARINATED LOIN OF COD

WRAPPED IN LEEK, CAJUN SPICED RISOTTO, LIME  
AND YOGHURT DRESSING

or

ROOT VEGETABLE CHICKPEA & FETA  
TART

SWEET POTATO PUREE, TEMPURA COURGETTE  
FLOWER, GREEN HERB OIL (GF, V)

DESSERTS

BERRY CRÈME BRÛLÉE

LAVENDER SHORTBREAD (V)

or

VEGAN VANILLA PANNA COTTA

PINEAPPLE CRISPS, COCONUT SORBET (GF, DF, VG,  
V)

or

BISCOTTI BAKED CHEESECAKE

CHOCOLATE PAINT, CHANTILLY CREAM,  
CHOCOLATE TUILE (V)